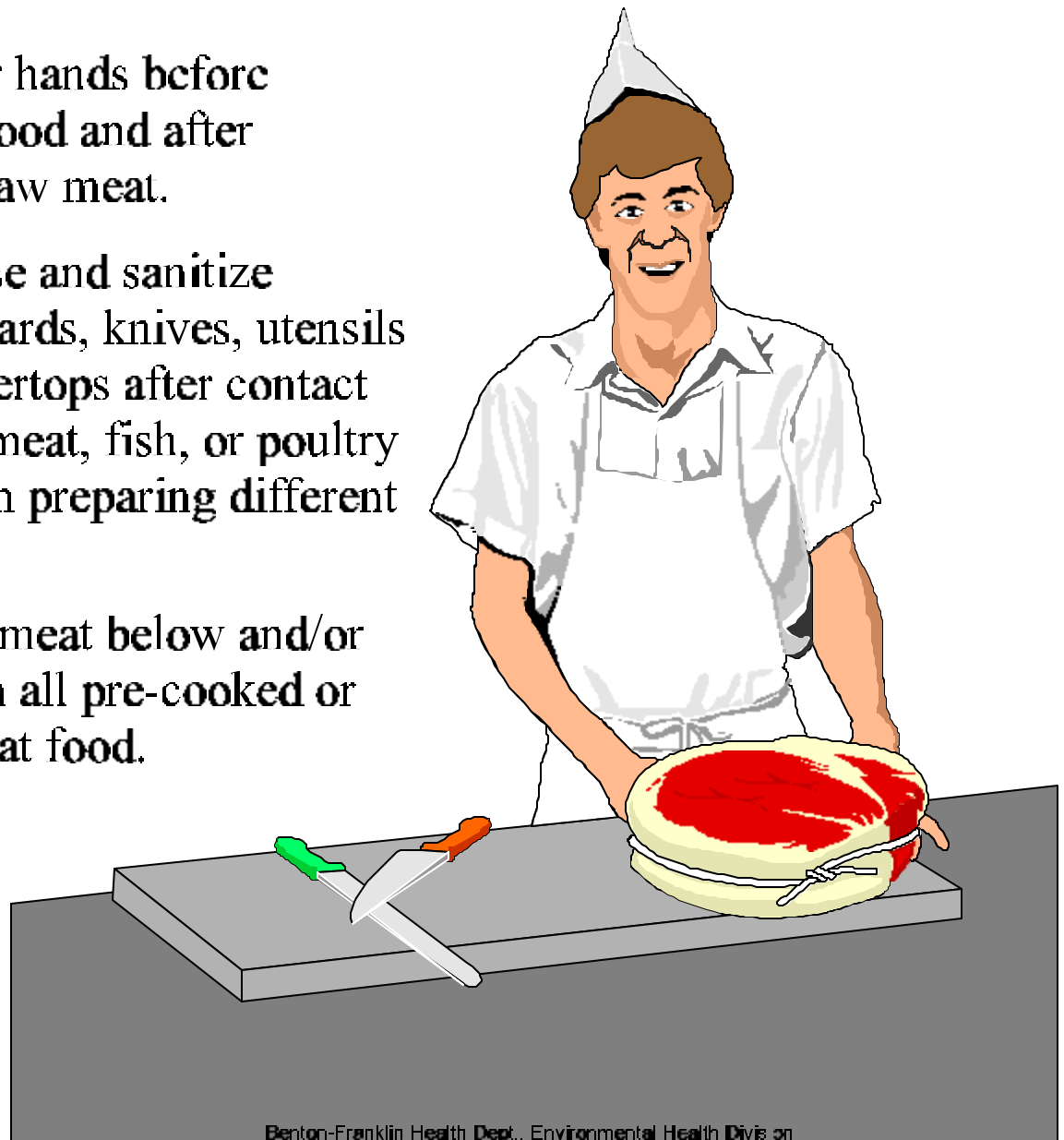


Prevent Cross-Contamination

- Wash your hands before handling food and after handling raw meat.
- Wash, rinse and sanitize cutting boards, knives, utensils and countertops after contact with raw meat, fish, or poultry or between preparing different foods.
- Store raw meat below and/or away from all pre-cooked or ready-to-eat food.



Cross-Contamination can occur when bacteria from food, a person's hands, utensils, etc. are passed to other food items.